

**AMENDMENTS TO THE CLAIMS**

This listing of claims will replace all prior versions, and listings, of claims in the application:

1. (original) A composition comprising at least 55% w/w (based on the NaCl free, dry matter weight) of 5'-ribonucleotides and which further comprises glutamate.
2. (original) A composition according to claim 1, wherein the composition comprises at least 65% or at least 75% w/w (based on the NaCl free, dry matter weight) of 5'-ribonucleotides.
3. (currently amended) A composition according to claim 1 ~~or 2~~, wherein the ratio of glutamate to 5'-ribonucleotides is less than 0.1, preferably less than 0.05 or more preferably less than 0.01 and wherein this ratio is more than 0.001.
4. (currently amended) A composition according to ~~any one of claims 1 to 3~~ claim 1, wherein the composition comprises 0.01 to 10% w/w (based on the NaCl dry matter weight) of glutamate.
5. (currently amended) A composition according to ~~anyone of claims 1 to 4~~ claim 1, wherein the composition comprises more 5'-GMP than the sum of 5'-IMP and 5'-AMP.
6. (original) A process to produce a composition containing 5'-ribonucleotides which comprises:
  - (i) treating microbial cells to release the cell contents comprising RNA;
  - (ii) separating the RNA present in the released cell contents from other soluble cell material; and
  - (iii) converting the separated RNA into 5'-ribonucleotides.
7. (original) A process according to claim 6, wherein the native enzymes of the microbial cells are inactivated prior to treating the microbial cells to release the cell contents.

8. (currently amended) A process according to claim 6 ~~or 7~~, wherein the cells are treated enzymatically, chemically or mechanically.

9. (original) A process according to claim 8, wherein the cells are treated enzymatically, preferably the enzyme used to treat the cells is protease.

10. (currently amended) A process according to ~~any one of claims 6 to 9~~ claim 6, wherein solid material originating from the microbial cells is removed prior to separating the RNA present in the released cell content from other soluble cell material.

11. (original) A process according to claim 10, wherein the solid material is removed by centrifugation or filtration.

12. (currently amended) A process according to ~~any one of claims 6 to 11~~ claim 6, wherein the separation of the RNA from the other soluble cell material is carried out by ultrafiltration.

13. (currently amended) A process according to ~~any one of claims 6 to 12~~ claim 6, wherein the separated RNA is enzymatically converted into 5'-ribonucleotides, preferably by 5'- Fdase or by 5'-Fdase and deaminase.

14. (currently amended) A process according to ~~any one of claims 6 to 13~~ claim 6, wherein the 5'-ribonucleotides are further purified by the removal of compounds having a higher molecular weight than the 5'-ribonucleotides.

15. (original) A process according to claim 14, wherein the removal of compounds having a higher molecular weight than the 5'-ribonucleotides is carried out by ultrafiltration.

16. (currently amended) A method of making a food product comprising incorporating into food a Use of the composition according to any one of claims 1 to 5 claim 1 or a composition containing 5'-ribonucleotides produced by a process according to any one of the claims 6 to 15 in food or feed.

17. (currently amended) The method according to claim 16, wherein the composition is incorporated into food in an amount sufficient Use of the composition

~~according to any one of claims 1 to 5 or a composition containing 5' ribonucleotides produced by a process according to any one of the claims 6 to 15 to improve the fat note in the taste and/or in the aroma and/or in the mouthfeel of a food with a reduced or low total fat.~~

18. (currently amended) The method according to claim 16, wherein the composition is incorporated into food in an amount sufficient ~~Use of the composition according to any one of claims 1 to 5 or a composition containing 5' ribonucleotides produced by a process according to any one of the claims 6 to 15 to mask the aftertaste of an artificial sweetener in food.~~

19. (currently amended) The method according to claim 16, wherein the composition is incorporated into food in an amount sufficient ~~Use of the composition according to any one of claims 1 to 5 or a composition containing 5' ribonucleotides produced by a process according to any one of the claims 6 to 15 to improve the specific vegetable note and/or fruity note and/or alcoholic note in the taste and/or aroma and/or mouthfeel of a beverage.~~